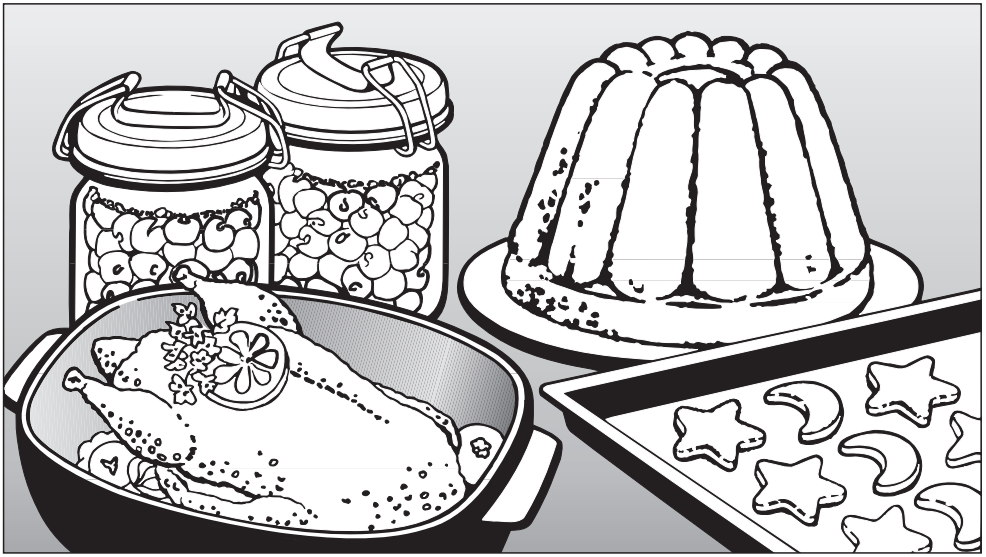
Miele

Operating instructions



Double Oven
H 348 B2
H 349 B2

GB IRL ZA

To avoid the risk of accidents or damage to the appliance, it is **essential** to read these instructions before it is installed and used for the first time.

M.-Nr. 07 030 770

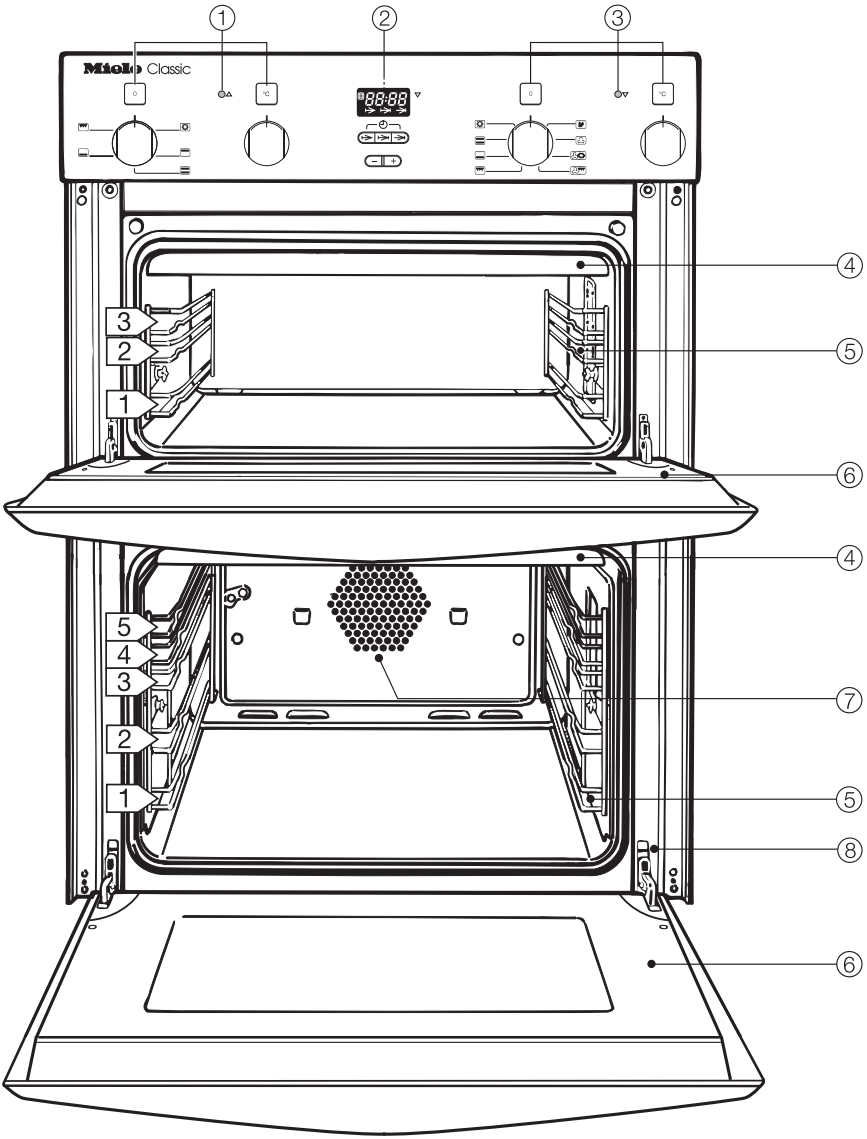
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Description of the appliance



General notes

Control panel

① Top oven ▲:
Oven function selector,
Oven heating indicator light,
Temperature control*

② Clock and timer for the bottom oven ▼

③ Bottom oven ▼:
Oven function selector,
Oven heating indicator light,
Temperature control*

Oven interior

④ Heating element for top heat and grilling with roof liner

⑤ Side rails

⑥ Oven door

⑦ Air inlet for fan

⑧ Door contact switch

* depending on model

Energy efficiency rating according to EN 50304

These appliances are rated energy efficiency class
– **B** for the lower oven and
– **C** for the upper oven
in accordance with EN 50304.

Tests were carried out using the "Fan" oven function in the lower oven and the "Conventional" oven function in the upper oven.

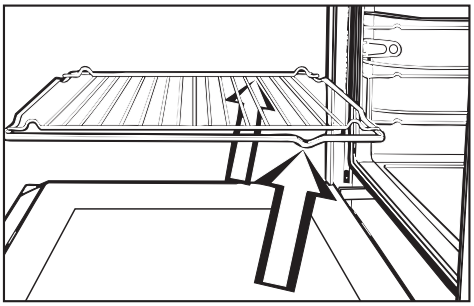
Accessories

The following accessories are supplied with this oven.

These and other accessories are also available to order from your Dealer, the Miele Spare Parts Department or via the Internet (depending on country). See "Extra Accessories" further on in this booklet for more details.

Baking tray, grill pan and rack

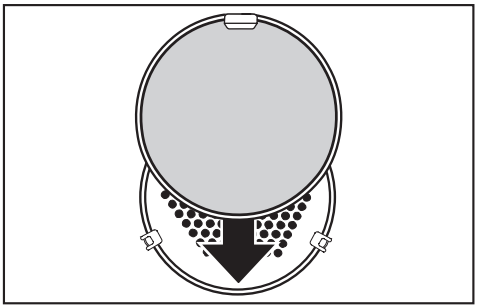
The baking tray, grill pan and rack are fitted with non-tip safety notches which prevent them being pulled right out when they only need to be partially pulled out.



When pushing the tray, pan and rack back in, always ensure that the safety notches are at the rear of the oven. (See illustration).

The tray, pan and rack can then only be taken out of the oven by raising them upwards and then pulling out.

Roasting filter

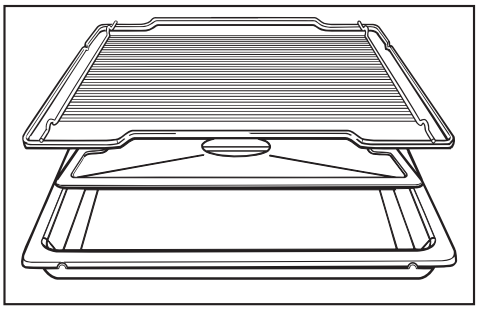


The roasting filter must be fitted in front of the fan when cooking anything fatty or where food is likely to splatter, e.g. when open roasting and grilling meat.

The droplets of fat caught up in the circulating air are deposited on the roasting filter. This helps to keep the oven and the area behind the interior back panel cleaner.

Do not use the roasting filter when baking. This would increase the times needed for baking and give uneven browning results.

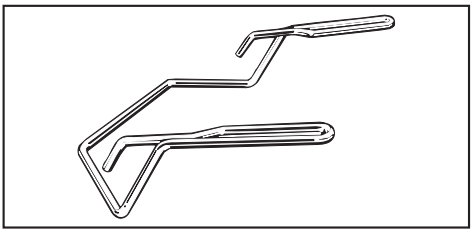
Anti-splash tray

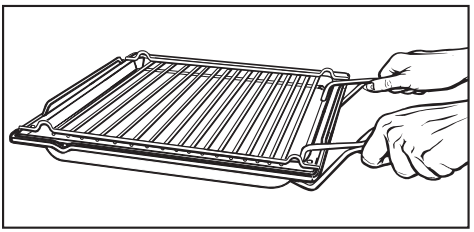


The anti-splash tray should be placed inside the deep sided grill pan when grilling or roasting.

The juices from the food being cooked collect under the anti-splash tray. This prevents them from spitting and making the oven dirty. The juices can then be used for making gravy and sauces.

Handle





To take the racks, baking trays or the grill pan out of the oven, or to put them into it. The two prongs at the top go inside the rack, tray or pan and the U-shaped supports underneath.

Disposal of the packing material

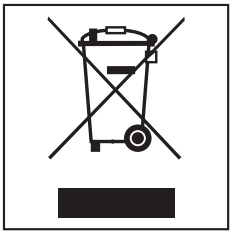
The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

Rather than just throwing these materials away, please ensure they are offered for recycling.

Disposal of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection / recycling centre and ensure that it presents no danger to children while being stored for disposal.

It should be unplugged or disconnected from the mains electricity supply by a competent person.

This appliance complies with all relevant legal safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage.

Before installation and before using the appliance for the first time, read the operating instructions carefully. They contain important notes on safety, on the installation, operation and care of the appliance. This way you will avoid the risk of accidents and damage to the appliance.

Keep these instructions in a safe place and pass them on to any future user.

Correct usage

The appliance is intended for domestic use to cook food, and in particular to bake, roast, defrost, cook, dry fruit etc, and to grill.
Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held responsible for damage caused by incorrect or improper use of the appliance.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

Technical safety

Before connecting the appliance to the mains supply make sure that the voltage and frequency correspond to the rating on the data plate, otherwise the appliance could be damaged. Consult a competent person if in doubt.

The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with local and national regulations. It is most important that this basic safety requirement is present and regularly tested, and where there is any doubt the household wiring system should be inspectedby a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

This appliance must only be operated as a built-in appliance. This is necessary to ensure that all electrical components are shielded.

Never open the casing of the appliance. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

Installation work and repairs may only be carried out by a suitably qualified and competent person in accordance with national and local safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

If the supply cord is damaged, it must be replaced by a Miele approved service technician in order avoid a hazard.

During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply. The appliance is only completely isolated from the electricity supply when:

– it is switched off at the wall socket
– or the mains fuse is withdrawn
– or the screw-out fuse is removed (in countries where this is applicable).

Ensure that current is not supplied to the appliance until after maintenance or repair work has been carried out.

Do not connect the appliance to the mains electricity supply by an extension lead.
Extension leads do not guarantee the required safety of the appliance, (e.g. danger of overheating).

This equipment may only be used in mobile installations such as ships, caravans, aircraft etc. if a risk assessment of the installation has been carried out by a suitably qualified engineer.

In countries which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times.
Any damage which might be caused by cockroaches or other vermin will not be covered by the appliance guarantee.

Use

Caution, danger of burning.
High temperatures are produced by the oven.

Great care should be taken to ensure that small children do not touch the appliance when it is being used. Children's skin is far more sensitive to high temperatures than that of adults. External parts of the oven such as the door glass, handle vent and control panel can become quite hot.

Children should not be left alone or unattended in an area where an oven is in use. They should never be allowed to sit or stand on any part of the oven or play with it.
Do not store items of interest to children in cabinets above an oven. Children climbing on the oven to reach these items could be seriously injured.

Use of heat-resistant oven gloves is recommended when placing food in the oven, turning or removing it. When working with "Conventional" heating or when grilling, the element in the roof of the oven and the roof liner become very hot, and there is a danger of being burnt.

When cleaning the roof of the oven wait until the grill element has cooled down before lowering it, to avoid the danger of burning.

Do not use force to pull it down as this can cause the element to break.

Do not use plastic containers. They melt at high temperatures and could damage the oven.

Do not heat up unopened tins or jars of food in the oven, as pressure can build up and they may explode. This could result in injury or damage.

Do not push pots and pans around on the oven floor as this could damage the surface.

Do not lean or sit on an open oven door, or place heavy items on it. This could damage the appliance. Take care in the region of the hinges. The oven door can support a maximum load of 15 kg.

To prevent the risk of damage when closing the oven door, hold the handle firmly and do not let go of it until it is shut. Make sure that nothing gets trapped between the door and the oven.

Cover any food which is left in the oven to be kept hot. This avoids the food drying out. It also prevents steam condensing and possibly leading to moisture damage in the oven.

If food is left in the oven after cooking, e.g. to take advantage of the residual heat, turn the temperature selector to the lowest setting. Leave the function selector at the position set.
Do not switch the appliance off until the food has been removed.
Moisture in the oven could lead to condensation forming on the control panel and surrounding kitchen furniture and drops of moisture collecting under the worktop.
Condensation can:
– damage the housing unit / worktop.
– lead to moisture damage in the oven.

Bake larger deep-frozen items such as pizzas on baking paper on the rack itself or in the pizza pan (see "Extra accessories"). Placing them on the baking tray or in the grill pan can cause the metal to distort. This distortion would increase with subsequent use.
Deep frozen foods such as oven chips or potato croquettes can be cooked on the baking tray or grill pan.

Never add water to food on a hot baking tray or grill pan or directly onto food in a hot oven. The steam created could cause serious burns or scalding and the sudden change in temperature can damage the enamel.

Never line the floor of the oven with aluminium foil when using Conventional top and bottom heat or Bottom heat. Do not place a dish, tin, baking tray or grill pan on the floor of the oven.

If using a grill pan or baking tray made by a different manufacturer make sure that there is a gap of at least 6 cm between the bottom of the pan and the floor of the oven.

If these instructions are not observed the bottom heat will be blocked. This can cause permanent damage to the floor of the oven.

Protective aluminium foil panels are available in retail outlets which are supposed to protect the oven cavity from soiling and reduce the need for cleaning. If used, cooking and baking times will increase considerably.
They can also cause damage to the appliance (e.g. by blocking the heat).

General notes

Never leave the appliance unattended when cooking with oils and fats as these are a fire hazard if allowed to overheat.

Do not use the oven to heat up the room. Due to the high temperatures radiated, objects left near the oven could catch fire.

Under no circumstances use a steam cleaner to clean this appliance. The steam could attack the electrical components and cause a short circuit.

Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of food, its temperature, changes to the recipe and the shape and size of cooking container. Some foods may contain micro organisms which are only destroyed by thorough cooking at temperatures over 70°C for a minimum of 10 minutes. Therefore when cooking or reheating foods, e.g. poultry, it is particularly important that food is fully cooked through. If in doubt select a longer cooking or reheating time.
It is important that the heat is allowed to spread evenly throughout the food being cooked.
This can be achieved by stirring and/or turning the food, and by observing a sufficiently long standing time, which should be added to the time needed for cooking, reheating or defrosting.

When using kitchen appliances connected to sockets near the oven, ensure that the cable cannot get trapped in a hot oven door, which could melt the cable insulation.
Danger of electric shock.

If using alcohol in your recipes high temperatures can cause the alcohol to vaporise and under adverse circumstances the alcohol can catch light on the hot heating elements. Alcohol should be burnt off before the dish is placed in the oven to avoid this danger.

Disposal of your old appliance

Before throwing an old appliance away it must first be made unusable. Switch off and disconnect it from the power. This should be done by a competent person.

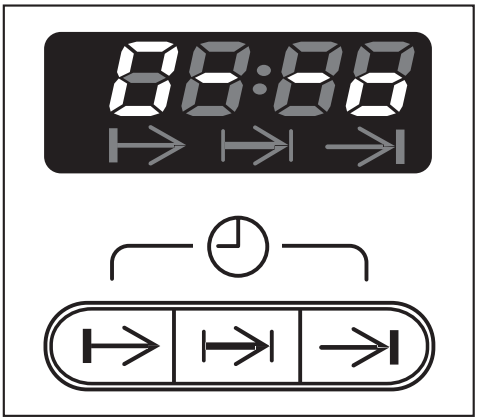
The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Operating lock for the bottom oven

The operating lock can be activated to prevent the bottom oven being switched on unintentionally, by children for example.

The operating lock is activated as follows:

The function selector must be set to the "0" position.



- Press the "⊢→" button until the key symbol "0--o" appears in the display field.

Now the bottom oven cannot be switched on.

To cancel the operating lock:

It does not matter which oven function has been selected.

- Press the "⊢→" button until the key symbol "0--o" disappears from the display field.

After a power cut the operating lock has to be reset.

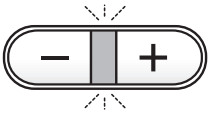
Setting the clock

When the appliance is first connected to the power supply, or after a power cut "12:00" and the symbols "⊢→" and "→⊣" flash in the display.



■ Press the buttons "⊢→" and "→⊣" at the same time.

The following light up:
– "12:00" in the display,
– the "+/–" button indicator light.



■ While the light between the "+" and "–" buttons is still lit up, enter the time of day in hours:minutes using the "+" or "–" button.

When the indicator light for the "+/–" button goes out. the time of day has been set, and the display will change at one minute intervals. The colon flashes.

Cleaning and heating up for the first time

Before use, please remove
- any stickers from the floor of the oven, baking trays, grill pan etc.
- the protective cork discs from the sides of the oven.
- any protective foil from the oven front.

See "Cleaning and care" for more information.

Before using the oven for the first time
– take **all accessories** out of the oven and wash them.
– then **heat the oven up once with nothing in it**. New ovens have a slight smell on first use and this will dissipate the smells before you use it to cook any food.

■ Before heating it up it is a good idea to wipe the oven out with a damp cloth first. This way any dust or bits of packaging that may have accumulated in the oven cavity during storage and unpacking will be removed.

■ Turn the oven function selector to "Fan Heat" (bottom oven) or to "Conventional (Top and bottom heat)" (top oven).

■ Use the temperature selector to set the highest temperature.

Heat the empty oven up for at least an hour.
Please ensure that the kitchen is well ventilated during this operation. Close doors to other rooms to prevent the smell spreading throughout the house.

On models with a clock/timer, you can set this procedure to finish automatically, see the appropriate section.

■ Wait until the oven has cooled down to room temperature.
■ Then wipe out the oven cavity with a solution of hot water and a mild detergent and then dry it thoroughly with a clean cloth.

Leave the oven door open until the oven interior is completely dry.

Fan Heat

This system works by the circulation of heated air.
A fan situated on the back wall of the oven draws in the air, heats it over a ring element and blows the heated air through the carefully spaced openings in the rear panel of the oven, enabling approx. 20°C lower temperatures to be used than with the Conventional heating system.
The oven does not usually need to be pre-heated as the heated air reaches the food straight away.
Exception: Pre-heating may be necessary for foods such as puff pastry and yeast mixtures where instant heat is required to make them rise quickly.

Using the fan heating system you can bake and roast on different levels at the same time.

Rapid heat-up

With Rapid heat-up the grill element, the fan heat element and the fan all switch on at the same time so that the oven reaches the required temperature as quickly as possible. The indicator light above the temperature selector goes out when the required temperature has been reached. The oven function selector must then be turned to the function you wish to use.

Auto Roast

The oven heats initially to a high temperature which seals the meat to keep it succulent and tasty.
As soon as the high temperature has been reached, the oven temperature is automatically returned to the pre-selected setting.

Conventional heating

With the conventional method of heating, radiant heat is directed on the food from above and below. It is useful where a fairly long cooking time is required and a deep colour and good rise are needed.
It is usually necessary to pre-heat the oven when using this method.

Grill

Pre-heat the grill for at least 5 minutes with the oven door closed, before placing food under the grill.
The inner part of the upper heating element acts as the grill. This will glow red a few minutes after switching it on and is then ready for use.
The grill element is thermostatically controlled and at times during grilling will not glow red. This is quite normal.

Fan grill

Pre-heat the grill for at least 5 minutes with the oven door closed, before placing food under the grill.
The hot air from the grill is distributed over the food by the fan on the rear wall of the oven. This enables a lower temperature to be selected than for conventional grilling.

More practical advice about these cooking functions is given in the "Baking", "Roasting" and "Grilling" sections of this book and in the Miele cookbook supplied with this oven.

This appliance has a choice of two ovens with different heating systems.

The **top oven** ▲ uses a top and bottom heating system.

It is suitable for preparing thinner items of food (e.g. tray baking, "flat" cakes, grilling slices of fish).

The **bottom oven** ▼ has both Fan Heat and Top and Bottom (Conventional) heating systems, and offers a wide range of options.

Controls

Each oven is controlled by its own function selector and a temperature selector.

The controls will vary depending on model.

The following symbols identify each oven:

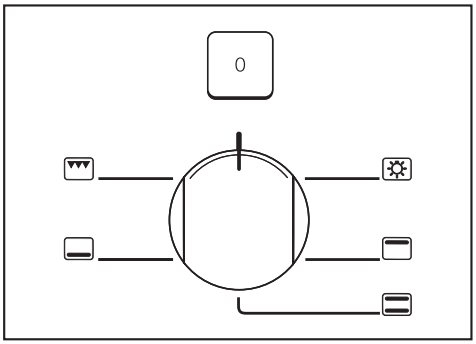
▲ Top oven

▼ Bottom oven

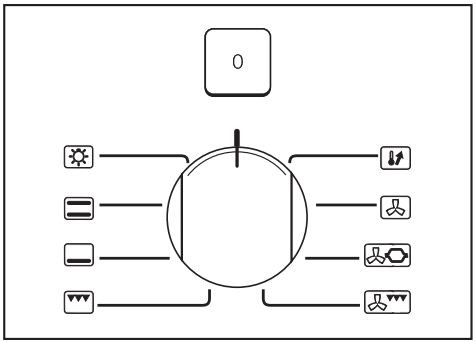
Function selector

The function selector can be turned clockwise or anti-clockwise.

– Top oven ▲



– Bottom oven ▼



Selecting an oven setting

The following functions are available for either one or both ovens:

– Light
Turns on the oven light independently.

– Conventional
Top and bottom heat together for long, slow baking of traditional recipes, e.g. fruit cake, casseroles.

– Top heat
For browning dishes, finishing dishes with a cheese topping.

– Bottom heat
Use this setting towards the end of baking, to brown the base of a cake.

– Rapid heat-up
For reducing the heating up time and for pre-heating the oven.
Also useful for cooking ready made meals.

– Grill
For grilling fish and cuts such as chops, steaks, poultry pieces, and kebabs .
Grill with the oven door closed.

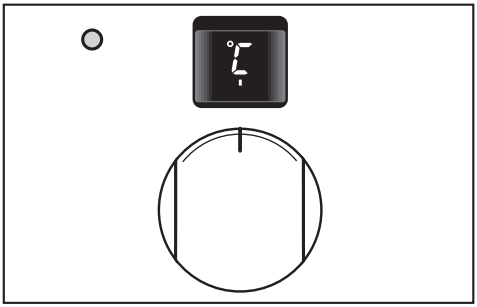
– Fan Heat
For baking or roasting on several levels at the same time.

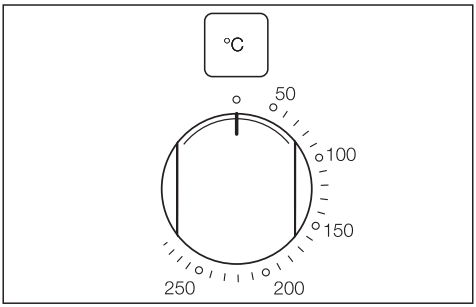
– Auto Roast
Initial high temperature to seal meat followed by normal roasting temperature.
Not suitable for baking, except for baking freshly prepared wholemeal or rye doughs, (not packet mixes).

– Fan Grill
Ideal for grilling thicker items such as stuffed meat, kebabs and pieces of poultry etc. Grill with the oven door closed.

Temperature selector ▲▼

(depending on model)





Each oven has its own temperature selector. Select the appropriate temperature for the food to be cooked. The temperature can be freely selected within the given range.

Turn the temperature selector in a clockwise direction to the required setting. Then turn it back in an anti-clockwise direction. Do not force it right round in a clockwise direction as this would damage the selector.

When the temperature selector is turned to a temperature setting, the indicator light above the selector comes on.

The indicator light is always on when the heating is on.

When the temperature is reached, the heating element switches itself off. When the temperature falls below that selected, the heating element switches on again automatically.

Using the oven

- Place food in the oven.
- Turn the oven selector to the required function.
- Use the temperature selector to set the required temperature.

The oven starts to heat up.

With the bottom oven ▼ heating is automatically interrupted as soon as the oven door is opened. This operates the **door contact switch** which switches off the heating systems, and the fan with "Fan heat".

You can also delay the start of cooking processes in the bottom oven ▼, (see "Programming cooking time for the bottom oven").

The cooling fan will continue for a while after switching the oven off.

Cancelling a process / switching off the oven

Turn the function selector and the temperature selector to "0".

The oven is switched off;
all processes/ symbol displays are cancelled.

Pre-heating the oven

Pre-heating is only necessary in a few cases e.g:

With "Fan heat"

– Pre-heat for foods which cook in less than 20 minutes and for foods such as puff pastry and yeast mixtures where instant heat is required to make them rise quickly.

With "Conventional"

– Pre-heat the oven where a fairly long cooking time is required and a deep colour and good rise are needed.

With "Grill"

– Pre-heat the grill for at least 5 minutes with the oven door closed, before placing the food under the grill.

With "Rapid heat-up"

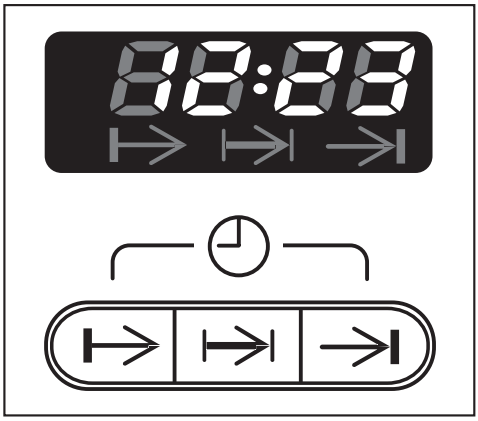
(Bottom oven only)

Do not switch on "Rapid heat-up" for pre-heating the oven when baking pizza, biscuits and small cakes, particularly when batch baking because the top tray will brown too quickly.

- Turn the function selector to "Rapid heat-up".
- Set the temperature you require. The oven heating comes on.
- When the indicator light above the temperature selector goes out for the first time, set the oven function you require for continued cooking or baking and place the food in the oven.

You can use "Rapid heat-up" to cook ready made meals (see relevant section).

Functions



The timer can:
– show the time of day,
– switch the bottom oven ▼ off, or on and off automatically.

Push buttons

With the push buttons you can



– set the **time of day**.



– enter the **start** of a cooking process.



– enter the **duration** of a cooking process.



– enter **end** of a cooking process.

A corresponding symbol for each push button appears in the display when appropriate.

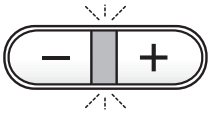
The **symbol** lights up when an oven function has been selected and the relevant button pressed in.



All data input or alteration is done with the **"+" or "–" button**.

Changes to the start, duration or end of cooking time, or time of day are effected in 1 minute steps.

As soon as one of the (⊢→, ⊢→|, →|) buttons is operated the **indicator light between the "+" and "–" buttons lights up**.



While the indicator light at the centre of the "+/–" button is lit up, a time can be entered or altered.

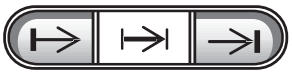
Each press on the "+" or "–" or one of the other buttons gives more time for data input.

When the indicator light goes out the data input or alteration has been registered.

Time of day

(24 hour display)

When the appliance is first connected to the power supply, or after a power cut "12:00" and the symbols "⊢→" and "→⊣" flash in the display.

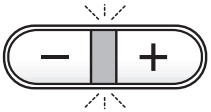


- Press the buttons "⊢→" and "→⊣" at the same time.

The following light up

– "12:00" in the display,

– the indicator light for the "+/–" button.



- While the indicator light between the "+" and "–" buttons is lit, the time of day can be entered in hours:minutes with the "+" or "–" button.

When the indicator light for the "+/–" button goes out, the time of day has been set and the display will change at one minute intervals.The colon flashes.

If a process has been pre-programmed, the time of day cannot be altered or cancelled.

To cancel the time of day display

The time of day display can be switched off to save energy.



- Press the buttons "⊢→" and "→⊣" together twice in succession.

The time of day continues to run unseen.

If a process has been pre-programmed, the time of day display cannot be switched off.

To bring back the visible time display



- Press buttons "⊢→" and "→⊣" together once.

Programming cooking time for the bottom oven ▼

With the timer it is possible for the **bottom oven** to be switched off automatically, or set to come on at a later time and then also be switched off.

If a **cooking process is pre-selected** the time of day appears in the timer display and the symbols for types of time entered (⊢→, ⊢→|, →|) flash.

If a **cooking process is in progress** the time of day and the symbols for types of time entered (⊢→, ⊢→|, →|) appear in the display.

When **the end** of cooking time has been reached

– an audible tone sounds for approx. 5 seconds.

– the "→|" symbol flashes at the same time.

■ Press the "→|" button.

The audible tone and the symbol are switched off.

> As soon as the "→|" button is pressed and the indicator light for the "+/–" button goes out, the oven heating starts again.
> Therefore always switch the oven off when the food is fully cooked.

If the food is not cooked to your taste, a new cooking time can be entered.

Finally turn the temperature and function selectors to "0".

If the audible tone is not switched off it will continue to sound at 5 minute intervals as a reminder that cooking time as finished. This **reminder** continues for up to an hour.

The cooling fan will continue for a while after switching the oven off.

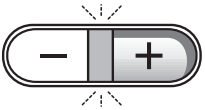
Switching the cooking process off automatically

■ Select the required function and temperature.



■ Press the "⊢→|" button.

"0:00" appears in the display.



■ Use the "+" button to enter the required cooking time in hours : minutes.
(1 min. – 23 hours. 59 min.)

As soon as the indicator light for the "+/–" button goes out, the cooking process starts.

The end of cooking time is automatically calculated from the time entered.

As well as the options given, you can also enter the end of a process only, using the relevant buttons.

To delay cooking time

There are several ways of delaying the start of a cooking process.

You can delay either the end or the beginning of cooking time.

Delaying the end of cooking time

- Select the function and temperature required.

First **enter the cooking time**:

- Press the "⊢→|" button.

"0:00" appears in the display.

- Use the "+" button to enter cooking time in hours : minutes.
  (1 min. – 23 hours. 59 min.)

Immediately, while the "+/–" indicator light is lit up set the end of cooking time:

- Press the "→|" button.

The time of day plus the cooking time entered appears in the display.

- Use the "+" button to set the end of cooking time.

The time of day appears first.

Delaying the start of cooking time

- Select the function and temperature required.

First **enter the start of cooking time**:

- Press the "⊢→" button.

"0:00" appears in the display.

- Use the "+" button to set the time to start cooking.

The time of day appears first.

Immediately, while the "+/–" indicator light is lit up enter the cooking time:

- Press the "⊢→|" button.

"0:00" appears in the display.

- Use the "+" button to enter cooking time in hours : minutes.
  (1 min. – 23 hours. 59 min.)

If only a start time is entered cooking starts straight away.

Please note the following:

When baking do not delay the start too long. Cake mixtures will dry out and the raising agent will work less effectively.

Checking, altering times or cancelling times entered

Times which have been entered for a process can be called up at any time. Press the relevant button for the time you wish to check, alter or cancel.

To check

- Press the button for the time to be checked.

"⊢→"
The start time of the cooking process appears. This goes out as soon as the process begins.

"⊢→|"
The display shows the duration of cooking time, or the time left if the programme has started.

"→|"
The end time for the cooking process appears.

To change

- Press the relevant button.

The indicator light in the "+/–" button lights up.

Use the "+/–" buttons to enter the time you require.

The "+/–" button indicator light goes out when the newly selected time has been accepted. The time of day appears in the display.

Please note the following

If a button is pressed, where the time was not entered, but calculated automatically by the system, the indicator light in the centre of the "+/–" button does not come on. The time cannot be altered.

Cancelling the time

- Press the "⊢→|" button.
- Use the "–" button to set the time to "0:00".

Cancelling a cooking time also cancels the beginning and end of the cooking time and vice versa.

As soon as the indicator light between the "+" and "–" buttons goes out the oven heating switches on. Therefore always switch the oven off when the food is fully cooked.

To cancel programmed processes

- Press the "↦|" button.
- Use the "–" button to set the time to "0:00"

Cancelling a cooking time also cancels the beginning and end of the cooking time and vice versa.

As soon as the indicator light between the "+" and "–" buttons has gone out the oven heating switches on.
Therefore always switch the oven off when the food is fully cooked.

- Turn the function selector and the temperature selector to "0".

If there is a power cut all programmes entered will be deleted.

When choosing which oven to use take into account both the height of the baking tin and the height that the baking will reach once it has risen.

The following settings are recommended for baking:

– Fan Heat
– Conventional

Bakeware

For the best baking results make sure that you chose bakeware in a **material** suitable for the particular heating system.

Fan Heat
Most types of heat-resistant tins or dishes are suitable, including thin-walled and bright, non-reflective metal tins. Place the tin or dish on the baking tray in the oven with the sloping edge towards the door.

Conventional
The following **baking tins** give an evenly browned result:
Dark metal, aluminium or enamel tins with a matt finish are preferable. Heat resistant glass dishes can also be used.
Avoid bright, shiny metal tins. These reflect heat which means that the heat does not penetrate to the food effectively and will result in uneven or poor browning. In some cases the cakes might not cook properly. Place the tin or dish directly on the non-tip rack in the oven. Use one shelf position only.

Fan Heat

Several levels can be used at the same time for baking. The recommended positions are:

1 tray = 1st runner from the bottom

2 trays = 1st and 3rd runners from the bottom

3 trays = 1st, 2nd and 4th runners from the bottom

If baking on three levels place tins on the grill pan on the 1st runner position and on baking trays on the other runner levels.

Remember to remove the roasting filter from in front of the fan opening. Otherwise the baking time will be longer and results uneven.

With "Fan Heat" **approx. 20 °C lower baking temperatures** are needed than with the "Conventional" setting.

Conventional

Only one shelf should be used for this function. If more than one shelf position is needed use Fan heat instead.

This function is particularly good for rich fruit cakes, pastries and breads where a fairly long cooking time is required and a deep colour and good rise are needed.

It is usually necessary to pre-heat the oven when using this method.

– **Top oven ▲**
For tray baking, biscuits and "flat" cakes. Place tins on the rack on runner level 1.

– **Bottom oven ▼**
For large (deep) cakes. Place tins on the rack on runner level 1 or 2.

Tips on baking

Refer to the baking chart and the cookery book supplied with this oven for suggestions of temperatures, shelf levels and times.

With their anti-stick surface, PerfectClean baking trays and grill pans do not need to be greased or lined with baking parchment for baking. Baked goods are easily removed when done.

Baking parchment is only necessary when baking:
– Anything with a high salt content (e.g. pretzels, bread sticks), as the PerfectClean surface can be damaged by the sodium used in the dough;
– Meringues or biscuits with a high egg-white content, which are more likely to stick.

When baking cakes with **fresh fruit toppings** and **tall sponge cakes** place the tin in the grill pan to catch any spillages and keep the oven cleaner.

Place cakes in **rectangular tins** with the longer side across the width of the oven as shown, for optimum heat distribution and even results. Always use shelf level 1 for cakes in tins.

Frozen food

When baking frozen products such as **cakes, pizza and baguettes**, use the lowest temperature quoted on the manufacturer's packaging. Place such items on baking parchment directly on the rack or in the pizza pan (extra accessory). Placing them on the baking tray or in the grill pan can cause the metal to distort. This distortion would increase with subsequent use.

Small items of frozen food such as **oven chips or potato croquettes** can be cooked on a baking tray or in the grill pan. Place them on baking parchment and select the lowest temperature quoted on the manufacturer's packaging. Turn several times during cooking.

Handling and preparing food correctly is essential for maintaining good health.

Only bake cakes, pizza, chips etc until they are golden brown. Do not overcook them.

To achieve even results without over-browning the food

– always select the **lowest temperature** given in the recipe/cooking instructions on the packaging. Do not set a temperature higher than that recommended. Increasing the temperature may reduce the cooking time, but will lead to uneven browning. In some cases food might not cook properly.

– Check if the food is cooked at the end of the **shortest time quoted**. To check if a cake is ready, insert a wooden skewer into the centre. It is ready if the skewer comes out clean, without dough or crumbs sticking to it.

The cooling fan will continue for a while after switching off the oven.

Always remove all accessories, trays and racks which are not being used, when using the oven, to keep the cleaning of trays etc. to a minimum.

Baking chart

	Fan Heat		
	Temperature in °C	**rec. runner from bottom**	**Time in mins.**
Creamed mixture			
Madeira cake	150 – 170	1	50 – 60
Rich fruit cake (20 cm)	–	-	–
Victoria sandwich (tin)	160 – 170	1	20 – 25
Fudge brownies (tray)	160 – 170	1	25 – 30
Date and walnut cake	-	-	-
Cookies	150 – 170	1, 3	15 – 20
Small cakes [1) 3)]	150 – 170	1, 2, 4	20 – 25
Whisked mixture			
Souffle [1) 3)]	180 – 190	2	25 – 30
Flan base [1) 3)]	160 – 180	1	20 – 25
Swiss roll [1) 3)]	160 – 180	1	20 – 25
Rubbed-in mixture			
Sweet pastry base	150 – 170	1	20 – 25
Scones	200 – 210	1, 3	20 – 25
Crumble	170	1	30 – 35
Teabread [1)]	160 – 180	1	60 – 115
Shortbread	160	1	20
Apple pie [1)]	150 – 170	1	55 – 75
Savoury pastry [2)]	190 – 210	1	25 – 35
Yeast mixtures			
Wholemeal rolls	-	-	-
Lardy cake	-	-	-
Stollen	150 – 170	1	45 – 65
White bread	160 – 180	1	40 – 50
Wholemeal bread [1)]	190 – 210	1	60 – 70
Pizza (tray) [1) 3)]	170 – 190	1	40 – 50
Hot cross buns	170	1, 3	20 – 25
Choux pastry [1) 3)], Eclairs	160 – 180	1, 3	30 – 40
Flaky pastry [1)]	170 – 190	1, 3	20 – 25
Meringues [1)]			
Macaroons	120 – 140	1, 2, 4	30 – 50
Meringues	60 – 70	1	3 - 4 hrs

1) Pre-heat oven when using "Conventional" heat.
2) Pre-heat oven when using "Fan Heat" and "Conventional" heat.
3) Do not switch on "Rapid heat-up" during the heating up phase.

Conventional heat		
Temperature in °C	**Recommended runner height from bottom**	**Time in mins.**
160 – 180	2	50 – 60
130 – 150	2	100 – 140
-	-	-
-	-	-
160	2	105 – 120
-	-	-
180 – 200	2	12 – 15
190	2	20 – 25
180 – 200	2	15 – 20
190 – 210	2 or 3	15 – 20
180 – 200	2 or 3	15 – 20
200 – 210	2 or 3	20 – 25
170 – 180	2 or 3	30 – 35
160 – 180	2	60 – 115
-	-	-
180 – 200	1	55 – 75
230 – 250	2 or 3	25 – 35
200 – 220	2 or 3	20 – 25
200 – 220	2	25 – 35
170 – 190	2 or 3	45 – 65
190 – 210	2 or 3	40 – 50
210 – 230	2 or 3	60 – 70
190 – 210	2 or 3	40 – 50
170 – 190	2 or 3	20 – 25
190 – 210	2 or 3	25 – 35
200 – 220	2 or 3	15 – 20
130 – 150	2	30 – 50
–	–	–

The information given in this chart is intended only as a guide. See the cook book supplied with your oven for further details.

Roasting in the oven

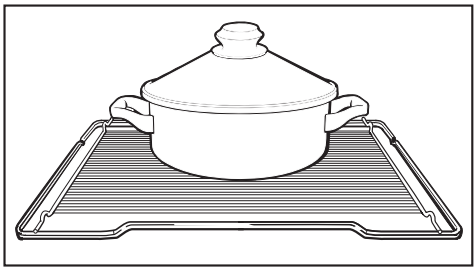
The **bottom oven** is normally more appropriate for roasting.
The top oven is not so suitable, except for small roasts, preferably covered.

We recommend the following settings for roasting in the oven:

– Auto roast
– Conventional

Roasting in a covered pot :

Roasting pots with a lid made from earthenware, cast iron, ovenproof china or glass and roasting foil are all suitable. Make sure any lids and handles are heat-resistant.



Season the meat and place in the pot. Add some knobs of butter or margarine or a little oil or cooking fat. Add about 1/8 litre of water when roasting a big lean joint of meat (2-3 kg) or roasting poultry with a high fat content.

Place the covered pot on the rack into a cold oven.

Exception: Pre-heat the oven to the temperature suggested when roasting beef and beef fillet.

Browning only occurs towards the end of the roasting time. Remove the lid about halfway through the roasting time if a more intensive browning effect is desired.

Open roasting

Auto roast :
When roasting on the rack or in an open tin make sure the roasting filter is fitted in front of the fan in the back of the oven before starting.

Use **shelf position 1** for roasting.

Exception: With conventional use runner level 2 for poultry, meat or fish weighing up to 1 kg.

The "Auto roast " system uses an approximately 20°C lower roasting temperature than the "Conventional" heating system.

When roasting on the rack place the rack and anti-splash tray over the grill pan and push them in together.

Season the meat and place in the grill pan or on the rack. Add a little fat or oil to very lean meat, or place a few strips of bacon on top.

Calculating the roasting time

The traditional British method is to allow 15 to 20 minutes to the lb, according to type of meat, plus approx. 20 minutes, adjusting length of time as roasting proceeds, to obtain the required result.

Temperature

See the **Roasting chart** for suggested **temperatures**.

Do not select a higher temperature than that advised. The meat will become brown, but will not be cooked properly inside.

Do not roast deep frozen meat. Meat should be thoroughly defrosted before roasting.

After the roasting process is finished

– Take the roast out of the oven, wrap in aluminium foil and leave to stand for about 10 minutes. This helps retain juices when the meat is carved.

– The cooling fan will continue for a while after switching off the oven.

Oven roasting chart

	rec. runner from bottom	Auto roast 1)		Conventional 1)	
		Temp. 2) in °C	Time in mins.	Temp. 2) in °C	Time in mins.
Beef, approx. 1 kg	1 3)	180	60 – 80	200	70 – 90
Venison, approx. 1 kg	1 3)	180	75 – 100	220 – 240	100 – 120
Leg of pork, approx. 1 kg	1 3)	185	75 – 100	200	100 – 120
Rolled pork approx. 1 kg	1 3)	185 – 190	90 – 120	200 – 220	110 – 130
Legof lamb, approx. 2 kg	1	180	110 – 130	200	150
Poultry 1 kg	1 3)	180 – 190	60 – 80	200 – 220	70 – 90
Poultry, approx. 2 kg	1	180 – 190	100 – 110	200 – 220	110 – 120
Poultry, stuffed, approx. 2 kg	1	180 – 190	100 – 120	200 – 220	110 – 140
Poultry, approx. 4 kg	1	170 -180	160 -180	190 -210	170 -190
Whole fish, approx. 1.5 kg	1 3)	160 – 180	35 – 55	200 – 220	35 – 55

Unless otherwise stated, the times given are for an oven which has not been pre-heated.

1) Fit the roasting filter in place
2) If pot roasting, set the temperature 20 °C higher.
3) Use runner level 2 for Conventional.

The information given in this chart is intended only as a guide.
See the cookbook supplied with your oven for further details.

When choosing which oven to use take into account the height of the food to be grilled.

Put the roasting filter in front of the fan grille in the back of the oven.

Pre-heat the grill for at least 5 minutes with the oven door shut.

Grilling with the oven door shut saves energy and minimizes cooking smells.

Because the grill is thermostatically controlled it will not glow red all the time. This is normal.

The oven has two grill settings:

Grill

For grilling thin cuts and for browning.

Fan Grill

For grilling larger items, for example, poultry, rolled meat.

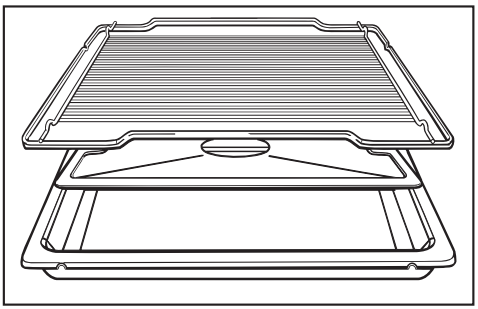
Preparing food for grilling

Clean, wipe and season with pepper and herbs. Do not season meat with salt before grilling as this draws the juices out.

Add a little oil if necessary. Other fats quickly become black or cause the food to smoke.

Clean flat fish and slices of fish in the normal way. To enhance the taste add a little salt or squeeze a little lemon juice over the fish.

Grilling on the rack



- Assemble the grill pan, anti-splash tray and rack as shown.
- Place the food on the rack.
- Turn the oven function selector to the required grill setting.
- Pre-heat the grill for at least 5 mins with the oven door closed.
- Place the grill pan under the grill.

Make sure you insert the grill pan at the appropriate **level** for the height of the food to be grilled:

– Top oven ▲

thin cuts = level 2 or 3

– Bottom oven ▼

thin cuts = level 4 or 5

thicker cuts = level 3 or 4

Grilling time

Flat pieces of fish and meat usually need about 5-6 minutes a side depending on their texture.
Thicker pieces need longer.

With rolled meat allow approx. 10 minutes per cm diameter.

It is best to grill food of a similar thickness at the same time so that the **grilling time** for each item does not vary too greatly.

Most items should be turned half way through cooking.

To grill thicker pieces of food more gradually, select an initial high temperature, continue grilling at a lower temperature setting to allow the food to cook through to the centre.

Useful grilling hints

One way of finding out how far through a piece of meat has been cooked is to press down on it with a spoon.

– If there is very little resistance to the pressure of the spoon, it is still red on the inside ("rare").

– If there is some resistance, the inside will be pink ("medium").

– If there is great resistance, it is thoroughly cooked through ("well done").

Pre-heat the grill for at least 5 minutes with the door shut before using.

Food to be grilled	Runner from bottom	Grill [1]		Fan grill [1]	
		Temperature in °C	Grilling time (mins)[2]	Temperature in °C	Grilling time (mins)[2]
Flat items of food					
Beef steaks	3 or 4/5	max.	10 – 16	220	10 – 16
Kebabs	3	240	25 – 30	220	25 – 30
Chicken kebabs	3	240	20 – 25	200 – 220	20 – 25
Escalopes	3 or 4/5	max.	12 – 18	220	18 – 20
Liver slices	3 or 4/5	max.	8 – 12	220	10 – 14
Burgers	3 or 4/5	max.	14 – 20	220	16 – 20
Sausages	3 or 4/5	max.	10 – 15	220	12 – 17
Fish fillet	3 or 4/5	max.	12 – 16	220	12 – 16
Small trout/mackerel	3 or 4/5	max.	16 – 20	220	20 – 25
Toast	3 or 4/5	max.	2 – 4	220	3 – 5
Hawaii-toast	3 or 4/5	max.	7 – 9	220	4 – 6
Tomatoes	3 or 4/5	max.	6 – 8	220	6 – 8
Peach halves	2 or 3	max.	6 – 8	220	7 – 10

1) Fit the roasting filter in place when grilling.
2) Turn half way through the grilling time.

The information given in this chart is intended only as a guide. See the cook book supplied with your oven for further details.

Defrosting

To defrost select "Fan heat" with a temperature setting of up to a maximum of 50 °C.

For defrosting meat and delicate foods do not set a temperature. The fan on the rear wall will then circulate cool air (at room temperature) around the oven.

Please note:

– Where possible remove the packaging and put the food to be defrosted on a baking tray or into a dish.

– All meat and poultry should be fully defrosted before cooking. Do not use the liquids from defrosting.

– When defrosting poultry put it on the rack over the grill pan to catch the defrosted liquid, so that the meat is not lying in this liquid.

It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from the defrosted poultry. Pour it away, and wash the tray, the sink and your hands. Danger of salmonella.

– Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently thawed to take herbs and seasoning.

Do not refreeze food once it has thawed.

The time needed for defrosting depends on the type and weight of the food, and at what temperature it was deep frozen.

Cooking ready made meals

The **"Rapid heat-up"** function can be used on its own for preparing ready made meals such as pizza, pre-prepared lasagne, filled baguettes, etc. However, when used on its own it is not suitable for baking and conventional cooking.

When preparing ready made meals with this function only use one level of the oven. If you wish to cook on more than one level at the same time select "Fan heat" instead.

Bake larger deep-frozen items such as pizzas on baking paper on the rack itself or in the pizza pan (see "Extra accessories"). Placing them on the baking tray or in the grill pan can cause the metal to distort. This distortion would increase with subsequent use.
Deep frozen foods such as oven chips or potato croquettes can be cooked on the baking tray or grill pan.

- Turn the function selector to "Rapid heat-up".
- Set the temperature you require. The oven heating comes on.
- When the indicator light above the temperature selector goes out for the first time, **do not** select another oven function.
- Place the dish in the pre-heated oven.

Observe recommended temperatures, cooking times and position in the oven given on manufacturer's packaging.

You can also programme the oven to end or delay the start of a cooking process automatically, see "Programming cooking time automatically".

In the UK, Miele branded cleaning and conditioning products as well as a microfibre E-cloth, which is suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals, are available from the Miele Spare Parts Dept. or via the Internet on www.miele.co.uk.

Appliance front and control panel

Clean the

– controls,

– door handle,

– trim inside the door,

– seal between the appliance door and the cooking compartment

regularly, preferably after each use.

This will help to prevent grease and other deposits adhering to the surfaces and becoming difficult to remove and also in some cases, causing discolouration.
Grease deposits can also cause the seal to become brittle and crack.

- All surfaces and controls should be cleaned using a Miele E-Cloth or with warm water and a little washing up liquid applied with a soft sponge or cloth.
- Wipe the surfaces dry using a soft cloth.

Do not use scouring agents, hard sponges or brushes or sharp metal tools to clean glass as these can scratch the surface.

To prevent the risk of scratches and damage to the surface structure of glass, stainless steel and aluminium fronted appliances, pay particular attention to the following cleaning instructions.

Glass fronted appliances

The appliance front and controls are susceptible to scratches and abrasion.

Avoid:

– abrasive cleaning agents, e.g. powder cleaners and cream cleaners,

– abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,

– sharp metal tools,

– oven sprays.

Stainless steel fronted appliances

The appliance front and controls are susceptible to scratches and abrasion.

Please observe the separate cleaning instructions for

– stainless steel surfaces,

– stainless steel coloured controls.

Stainless steel surfaces

Stainless steel surfaces can be cleaned using a Miele E-Cloth or with a proprietary non-abrasive cleaning agent designed specifically for use on stainless steel. N.B. Do not use stainless steel cleaning agents on the controls.

Avoid:

– cleaning agents containing soda, acids or chlorides,

– abrasive cleaning agents, e.g. powder cleaners and cream cleaners,

– abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents.

To help prevent re-soiling, a conditioning agent for stainless steel can also be used. Follow the manufacturer's instructions on the label.

Stainless steel coloured controls

The controls may suffer discolouration or damage if soiling is left on them for too long. Remove soiling straight away.

Avoid:

– cleaning agents containing soda, acids or chlorides,

– abrasive cleaning agents, e.g. powder cleaners and cream cleaners,

– abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,

– stainless steel cleaning agents,

– oven sprays.

If you are unsure about a particular product or need further advice, please contact your nearest Miele Sales office. See back page for address.

Accessories

Always remove all accessories, trays and racks which are not being used when using the oven to get the best results and to keep cleaning of the trays to a minimum.

Baking tray, grill pan, rack and side supports

The surfaces of these have been treated with PerfectClean enamelling. See "PerfectClean" for cleaning instructions.

Roasting filter

Clean in a solution of hot water and a little washing up liquid or in the dishwasher.

If cleaned in a dishwasher, results are better if the filter is placed horizontally in the basket.
Some dishwasher detergents may cause the surface of the metal filter to discolour. This discolouration will not affect the functioning of the filter in any way.

Oven interior

Allow the oven to cool down before cleaning.
Danger of burning!

The oven interior and the inside of the door should be cleaned after each use. If this is not done subsequent soiling from baking and roasting will become worse and make cleaning harder. In extreme cases soiling will be impossible to remove or even cause damage to the surface material.

The oven interior is **PerfectClean** enamelled. Please refer to the section "PerfectClean" for information on cleaning and care.

The back panel, and depending on model the side panels and roof liner are coated with a dark grey **catalytic enamel**.
See the cleaning instructions for "Catalytic enamelled surfaces".

To make cleaning easier you can

– remove the **oven door**,

– take out the **side supports**,

– remove the **back panel** and (if fitted) **the side panels and roof liner**.

Instructions for doing so are given further on in this chapter.

PerfectClean

Before using for the first time remove any stickers from PerfectClean surfaces.

The enamelled surfaces of the oven interior, baking tray, grill pan, anti-splash tray (if fitted), rack and side supports have been treated with a special type of enamelling called **"PerfectClean"**.

This surface has very good anti-stick properties which is much easier to keep clean than conventional oven enamel, if cleaned regularly.

Food can be taken off it more easily and soiling from baking and roasting is easier to remove.

The following notes on cleaning and care should ensure that the anti-stick and easy clean properties of PerfectClean last for many years.

PerfectClean surfaces can be treated as you would treat glass. If you are unsure whether a particular cleaning product is suitable for PerfectClean consider whether you could clean a window pane with the product without damaging it.

Food can be sliced or cut up on the PerfectClean surface in the same way as on a baking tray with conventional enamel.

Allow the oven and any accessories to cool down before cleaning.
Danger of burning!

Normal soiling

Clean as soon as possible after each use with a dishcloth, soft sponge or a soft nylon brush, and a solution of hot water and a little washing-up liquid. The longer soiling is left the harder it may become to remove.

Stubborn soiling

Stubborn soiling e.g. from roasting may need to be soaked first with a damp sponge to loosen it and if necessary a non-abrasive stainless steel spiral pad or a scraper suitable for glass surfaces can be used to remove it.

After cleaning rinse thoroughly with clean water. The water must run off the surface easily. Any residual cleaning agents will hinder this effect.

Using oven sprays on very stubborn soiling

Some oven cleaners contain strong alkalines and / or abrasive materials. Because the enamel is designed to be easily cleaned the use of these cleaners is not recommended. However if you still cannot get the surface clean, an oven cleaner can be used for a couple of minutes only.
Do not attempt to use on a hot oven or accessories. Allow the PerfectClean surfaces to cool down to room temperature before applying oven sprays!

Remove the catalytic back panel, roof liner and side liners (if fitted) before using oven sprays. The chemicals used in oven sprays will damage catalytic enamel rendering it ineffective.

Apply a spray oven cleaner to the soiled areas. Leave to take effect for **a couple of minutes only!**

If necessary use a soft sponge, soft nylon brush or a scraper suitable for glass surfaces to loosen the soiling.

Repeat the process if necessary.

After cleaning rinse thoroughly with clean water and then dry thoroughly.

Important

For optimum performance of the PerfectClean enamel it is important to clean the oven and accessories after each use.

The surfaces will become harder to clean and the anti-stick properties will deteriorate if soiling is not removed after each use and allowed to build-up. In extreme cases cleaning may even become impossible.

The following cause lasting damage to the surface structure and reduce the anti-stick effect and must not be used on PerfectClean surfaces:

- abrasive cleaning agents
- wire wool or metal scourers
- pot scourers
- oven cleaning pads
- sponges and cloths which have previously been used with abrasive cleaning agents.
- oven spray must not be used in a hot oven or left on for too long.
- items coated with PerfectClean enamelling must not be cleaned in a dishwasher.

Note

Soiling such as spilt juices and cake mixtures are best removed whilst the oven or tray is still warm. Exercise caution, make sure the oven is not hot - danger of burning!

Spilt fruit juices may cause lasting discolouration of the surfaces and roasting can cause matt areas to appear. Clean these following the instructions given above and do not try and use force to remove them! This discolouration is permanent but will not affect the efficiency of the enamel.

When baking items with a high salt content (e.g. continental pretzels) place them on baking parchment in the baking tray or grill pan. Sodium deposits can cause lasting discolouration to PerfectClean surfaces.

Catalytic enamel surfaces

The **back panel** and the roof liner and side liners (if fitted) are coated with dark grey **catalytic enamel**. Soiling from oil and fat is burnt off these surfaces when very high temperatures are used in the oven. The higher the temperature, the more effective the process.

The catalytic coating becomes ineffective through using
– abrasive cleaning agents,
– hard brushes or abrasive sponges,
– oven sprays.
Remove the catalytic back panel and any side and roof panels from the oven before cleaning the PerfectClean oven surfaces with oven spray.

Note that deposits of **spices, syrups and similar substances** are not removed from the catalytic coating by this process. These should be removed by hand whilst still fresh, using a mild solution of hot water and washing up liquid applied with a soft sponge or brush. Remove the panels from the oven to do this.

Soiling caused by **oil and grease splashes** are removed from catalytic coated surfaces when the oven is heated to a high temperature. To do this:

- Take all accessories out of the oven.
- Wipe large deposits of soiling from the oven interior and the inside of the door before starting the cleaning process to avoid them baking onto PerfectClean surfaces and becoming impossible to remove.
- Turn the oven function selector to "Fan heat" or "Conventional heat".
- Set the highest temperature setting.

Run the oven for approx. 1 hour. The length of time will depend on the level of soiling.

On models with a clock/timer, you can set this procedure to finish automatically; see the appropriate section.

Any remaining soiling will gradually disappear with each subsequent use of the oven at high temperatures.

If the catalytic coated panels are very heavily soiled with oil and grease, a film will develop on the oven surface during the cleaning process which can be wiped off with warm water and a little washing up liquid once cool.

- Finally, clean the PerfectClean surfaces and the inside of the door.

Should the catalytic coating on the back panel or the roof liner become ineffective through improper use or heavy soiling, a replacement can be obtained from your Miele dealer or the Miele Spare Parts dept.

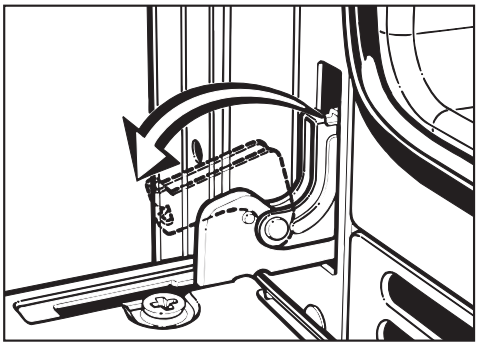
The bottom oven is illustrated however the procedure is generally the same for the top oven. Any steps which differ are described in detail.

To remove the oven door

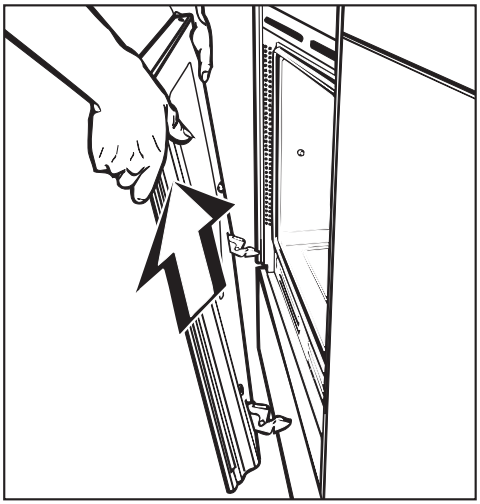
Please note : the oven door is heavy. It should be gripped firmly at the sides when being removed or re-fitted.

- Open the door fully.

Before the door can be removed, the door hinges need to be locked so that they do not damage the door when it is taken out.



- Flip down the locking clamps on each door hinge. This locks the hinges.



- Lift the door up until it is nearly in the closed position. The hinges will automatically swing out in this position, then remove the door.

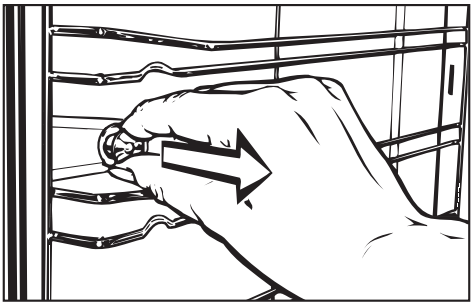
To re-fit the oven door

- Hold the door as shown above and carefully put the locked hinges into the guide holes until they engage. Open the door fully.
- Still supporting the door flip the locking clamps up.

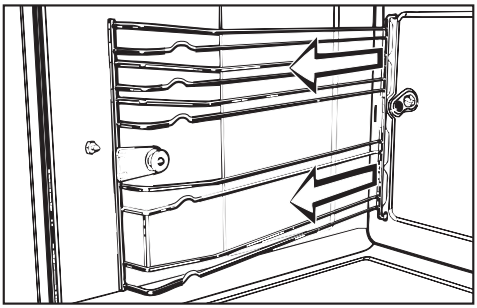
It is essential that the locking clamps are flipped up when the door is re-fitted after cleaning. Otherwise on closing the door, the hinges could work loose from the guide holes and this could result in damage to the door.

To remove the runners

Make sure the oven heating elements are switched off and cool to avoid the danger of being burnt.



■ Pull on the fixing knob to release it.



■ Take the runners out of the oven.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

To remove the catalytic side liners

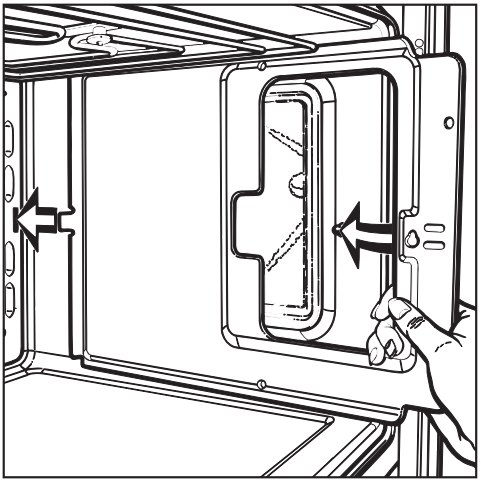
(if fitted)

Make sure the oven heating elements are switched off and cool to avoid the danger of being burnt.

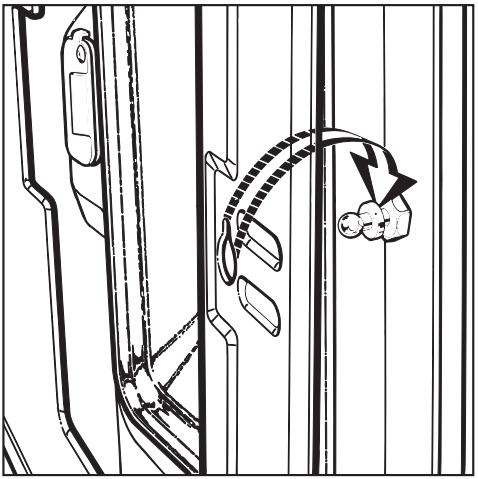
■ Take out the runners.

■ Gently lift and pull out the catalytic side liners.

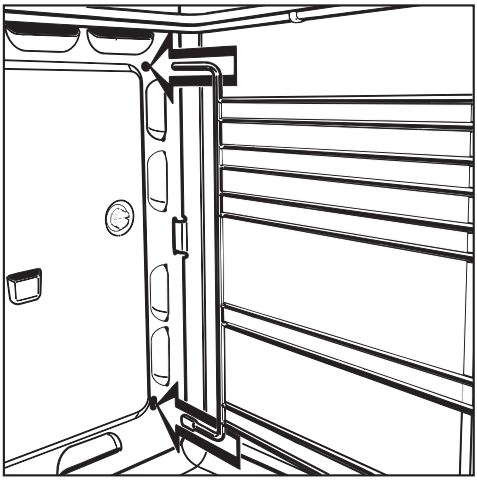
Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

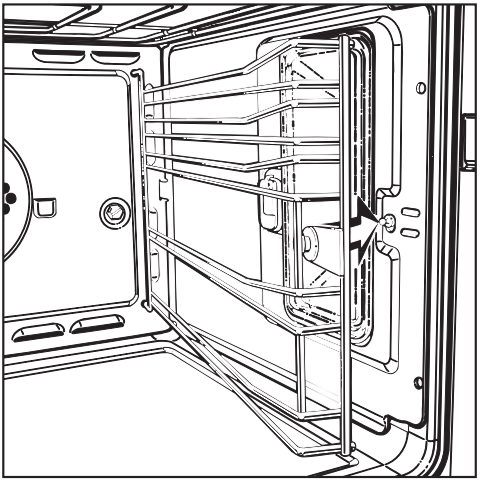


When reassembling the catalytic side liners, ensure they sit correctly.



■ Ease the back lug into the opening in the rear wall panel.



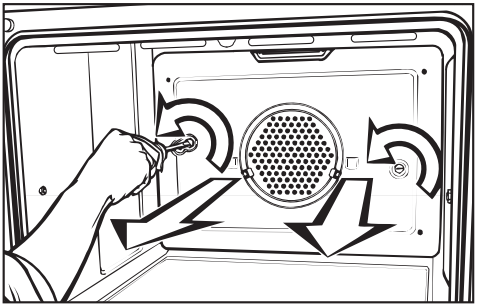


■ Lift the front locating hole on to the guide pin behind the collar.

■ Put the runners back into place.

To remove the back panel

– Bottom oven ▼



■ Loosen the screws in the back panel and take it out.

The oven must not be used without the back panel fitted. This could lead to injuries.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

– Top oven ▲

■ Take the runners out of the oven.

■ Remove the interior back panel.

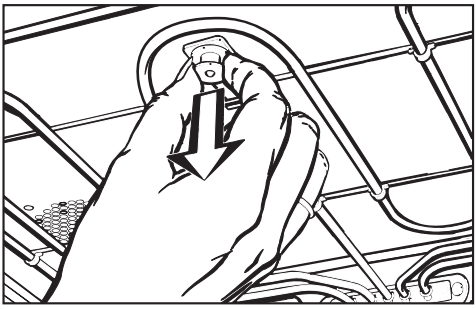
The back panel is only held in place by the side runners.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

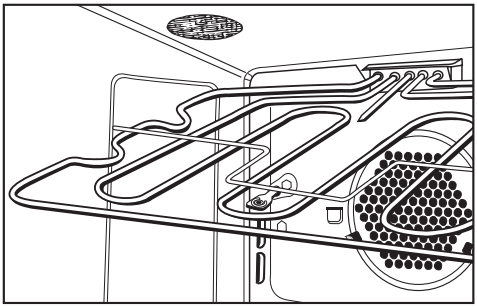
To lower the (upper heating) grill element

The oven heating elements must be switched off and cool to avoid being burnt.

- Take out the runners.



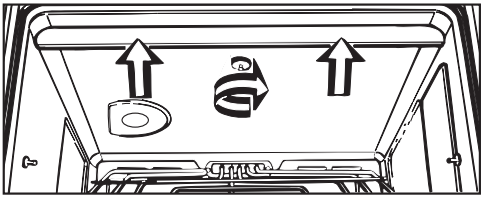
- Pull down on the fixing knob for the element to release it.



- Gently lower the element.

Do not use force to lower it, as this could cause damage.

If the **roof liner** is dirty it can also be removed for cleaning:



- Hold the roof liner firmly and unscrew the knurled knob.
- Take out the roof liner.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

Installation, maintenance and repairs to the electrical components of this appliance should only be carried out by a suitably qualified and competent competent person in accordance with national and local safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Ensure current is not supplied to the appliance until after maintenance or repair work has been carried out.

Some minor problems can be corrected without contacting the Miele Service Dept.

What to do if . . .

. . . the oven does not heat up.

Check whether,

- the selector switch is set to the function required, **and** the temperature control is set at the correct temperature.
- the operating lock is activated (bottom oven).
- the mains fuse has tripped. Contact a qualified electrician or the Miele Service Department.

. . . "12:00" flashes in the timer display.

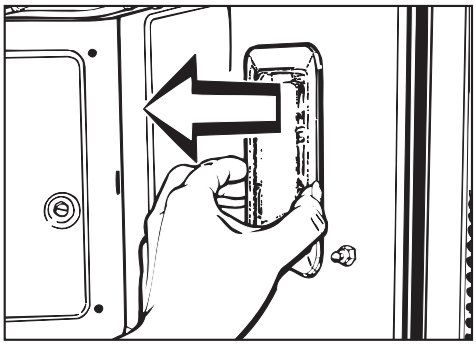
This is not a fault.
There has been an interruption to the power supply. After a power cut
– the time of day has to be entered again,
– the operating lock has to be reactivated.

. . . the heating works, but not the oven lighting.

Make sure the halogen lamp is connected properly in its socket.

If after checking it, it still does not work you will need to change it:

- Disconnect the appliance from the electricity supply: Switch off at the isolator or the mains fuse box.
- Remove the runners.



- Lift the lamp cover from its retainers.
- Replace the halogen lamp:
  12 V, 20 W, heat resistant up to 300°C, G4 socket, Osram, Type 64428.

Exercise caution when changing a lamp. Halogen lamps get very hot during use and will remain hot for some time after being switched off.

Do not touch the surface directly when changing the lamp as grease particles from your fingers will adhere to the surface and damage it. Please follow the manufacturer's instructions.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

- Press the lamp cover back in its retainers and put the runners back.

. . . no noise is heard when the oven door is opened during operation.
This is not a fault.
If the door is opened during operation, the door contact switch causes the oven heating, and the fan if on "Fan" setting, to be switched off.

. . . a noise can be heard after baking, roasting or grilling.
This is not a fault.
The cooling fan continues to run for a while after the oven has switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit. When the temperature has fallen sufficiently the fan switches off automatically.
The temperature will fall faster when the oven door is opened partially or fully.

. . . cakes and biscuits are not cooked after following the times given in the chart.
Check whether,
- the correct temperature was set.
- there has been a change to the recipe. The addition of more liquid or more eggs makes a moister mix which would need longer to cook.
- the roasting filter had been left in place in front of the fan when cooking with "Fan" heat, or was in place for "Auto roast". In this case baking times might be lengthened by 10 to 15 minutes.

. . . cakes or biscuits are unevenly browned.
There will always be a slight unevenness.
If the item being baked is browning very unevenly, check when baking with:

Fan Heat:
– whether the temperature was set too high,
– whether the roasting filter was in place,
– whether the correct runner height was used.

Conventional:
– the colour and composition of the baking tins being used. Light coloured, shiny, or thin walled tins are less suitable,
– whether the correct runner height was used.

. . . spots like rust appear on catalytic surfaces.
When roasting on the rack, the circulating air sometimes picks up spices, which are then deposited on the oven interior walls. Such residues are not removed by catalytic cleaning, they are best removed while fresh with a mild washing up liquid solution and a soft brush.

. . . the timer display does not light up when the oven is operating.
This is not a fault. The display does not light up if the time of day display has been switched off.

Press buttons "I→" and "→I" at the same time. "12:00" will appear in the display.

. . . the time cannot be re-set after a power failure.
This is not a fault. Check whether the function selector is still set to one of the functions. If it is then turn it to the "0" position. The time of day can now be set.

After sales service

In the event of faults which you cannot easily remedy yourself, please contact:

– your Miele Dealer

or

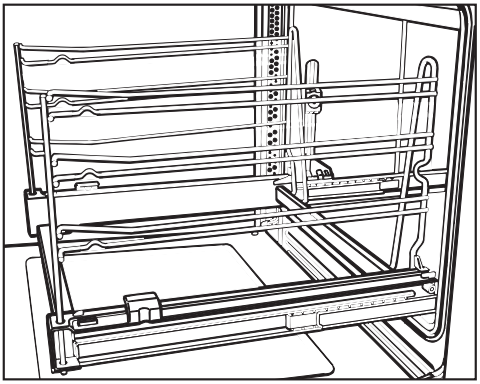
– the Miele Service Department (see back cover for contact details).

When contacting the Service dept, please quote the Model and Serial number of your appliance, both of which are shown on the data plate, visible on the oven trim, with the oven door open.

Please note that telephone calls may be monitored and recorded for training purposes.

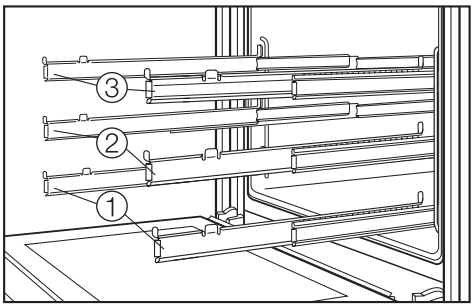
The following accessories may come are standard with some models. They following accessories are available at extra cost from your Miele Dealer, the Miele Spare Parts Department or via the Internet (depending on country).

Telescopic carriage
(bottom oven only)



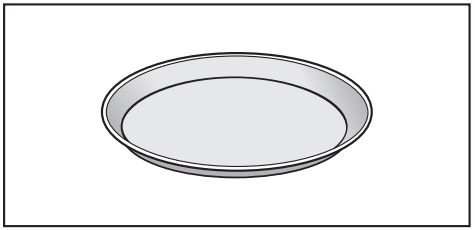
The telescopic carriage with 4 levels of runners can be drawn right out of the oven.
This gives a good overview of all the cooking in progress.

Telescopic runners
(bottom oven only)



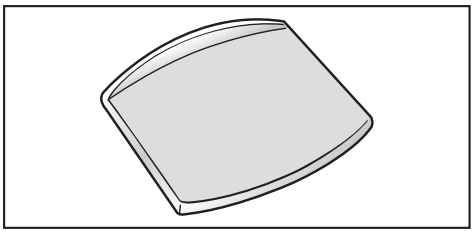
The telescopic runners provide three shelf levels.
Each shelf level can be drawn right out of the oven individually to give a good overview of cooking in progress.

Pizza pan



This circular pan is suitable for cooking pizzas, flat cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, and can also be used for deep frozen cakes and pizzas.

Baking stone



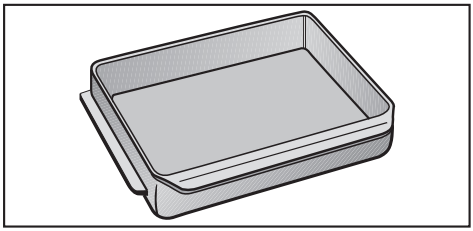
The baking stone is ideal for items which need a well baked base such as pizza, quiche, bread, bread rolls and savoury snacks.

The baking stone is made from heat retaining fire brick and is glazed.
Place it directly on the rack.

A paddle made of untreated wood is supplied with it for placing food on the baking stone and taking it off.

Extra accessories

Gourmet oven dish



The gourmet oven dish can be placed in the oven directly on the runners. It has non-tip safety notches like the oven tray to prevent it being pulled out too far.
The dish has a special protective anti-stick coating.

It is available in two sizes:

HUB 61-22:
W x D x H = 38 x 22 x 8.6 cm
for 8-10 servings

HUB 61-35:
W x D x H = 38 x 35 x 8.6
for 16-20 servings

A lid is available separately.

Catalytic side panels

If you roast or grill frequently catalytic coated side panels can be fitted in the sides of the oven to help keep it clean. When ordering please state the model number of your oven and whether it is fitted with side runners or a telescopic carriage. If they are to be fitted in an oven with PerfectClean enamelling in the sides of the oven the runners will also need replacing.

Catalyser

A catalyser can be built into the cooling system of the top oven to filter fatty vapours and reduce food smells.

All electrical work should be undertaken by a suitably qualified and competent person in strict accordance with current national and local safety regulations (BS 7671 in the UK).
Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.
Ensure power is not supplied to the appliance until after installation or repair work has been carried out.

The **voltage and connected load** are given on the data plate, visible below the oven interior, with the oven door open. Ensure that these match the household mains supply. Please quote these data, and the model and serial number when contacting the Miele Service dept.

Connection of this appliance should be made via a suitable isolator, which complies with national and local safety regulations, and the on/off switch should be easily accessible after the appliance has been built in.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to install a residual current device with a trip current of 30 mA (in accordance with DIN VDE 0664, VDE 0100 Section 739).

When switched off there must be an all-pole contact gap of 3 mm in the isolator switch (including switch, fuses and relays acc. to EN 60 335).

Important U.K.

This appliance is supplied with a 3-core cable for connection to a single phase 230-240 V 50 Hz supply.

The wires are coloured in accordance with the following code:

Green/yellow	=	earth
Blue	=	neutral
Brown	=	live

In other countries check these details with your supplier.

WARNING
THIS APPLIANCE MUST BE EARTHED

Electrical connection UK, IRL, ZA

IRL

The **voltage and rated load** are given on the data plate, visible when the oven door is open. Please ensure that these match the household mains supply.

The appliance is supplied with a 3-core cable for connection to a 230-240 volt 50 Hz supply.

The fuse rating is 20 amps.

The wires are coloured in accordance with the following code:

Green/yellow	= earth
Blue	= neutral
Brown	= live

WARNING
THIS APPLIANCE MUST BE EARTHED.

ZA

Data relating to electrical connection will be found on the data plate, visible when the oven door is open. Make sure that these figures comply with the main voltage. Connection should be made via a suitable isolator which complies with national and local regulations.

The appliance is supplied with a 3-core cable for connection to a 230-240 volt 50 Hz supply.

The fuse rating is 20 amps.

The wires are coloured in accordance with the following code:

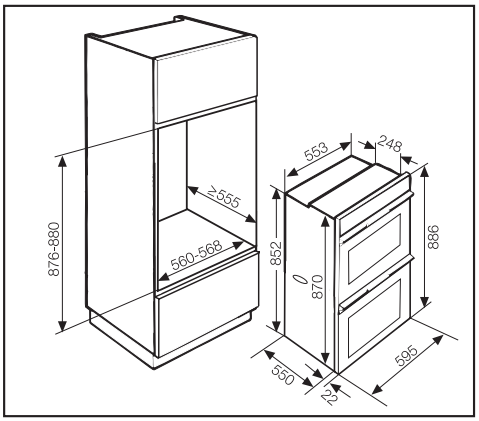
Green/yellow	= earth
Blue	= neutral
Brown	= live

WARNING
THIS APPLIANCE MUST BE EARTHED.

The appliance must not be operated until it has been correctly installed in its housing unit. Otherwise it poses an electric shock hazard.

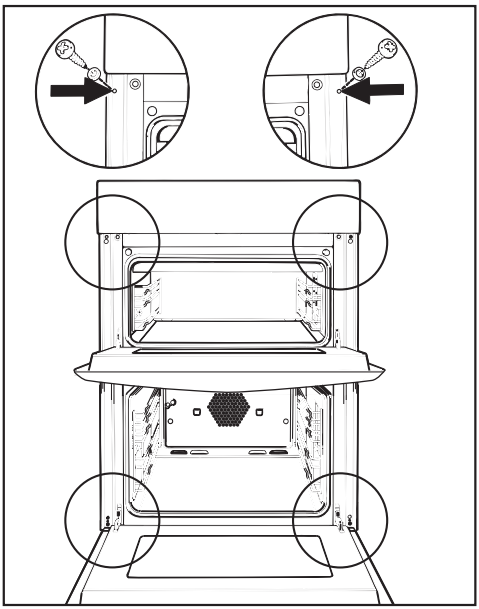
Important:
Do not fit insulation material inside housing unit. This would hinder the intake of air to the appliance.

Important:
Remove the protective cork spacers from the sides of the oven before installation.



Turn off the mains electricity supply to the isolator.

- Connect the oven to the electricity supply by the isolator.
- Place the oven into the oven housing unit as far as the oven trim and align.



- Open the oven door and using four screws secure the oven to the side walls of the housing unit through the holes in the oven trim.

The appliance must only be operated when it has been built in.

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